

CERCATOJA 2016 IGT Toscana



Denomination Geographical mark of origin

Origin area Loc. Cercatoia, Montecarlo Municipality

Soil Medium texture

Varieties Sangiovese, Syrah, Cabernet Sauvignon

Fermentation and ageing Fermentation in stainless steel with controlled temperature for at least 3 weeks. Malolactic fermentation and ageing in French oak barriques for about 18 months.

Alcol 14,5%

Sizes 0,750 lt black Burgundy Liberty bottle in boxes of 6 bottles
0,375 lt black Burgundy bottle in boxes of 12 bottles
1,5 lt dark green Champenoise bottle in single boxes
Jeroboam 3 lt

Colour Intense ruby red.

Scent Intense, with dark fruit and intense flowers notes, cocoa, spices to define the complexity that belongs to the terroir from which it comes from.

Taste Remarkable structure but also nicely of great elegance and depth with a considerable tannic texture but well rounded and balanced.

Food matching Red meat roast, bird, grilled red meat, cheese and tasty cheese.